

## Scones

Makes 9

Submitted by Margaret McCann

### Ingredients

- 3 cups flour (10 oz)
- 4 tsp baking powder
- 1/2 tsp salt
- 2 Tbsp sugar
- 6 Tbsp unsalted butter at room temperature
- 2/3 cup whole milk
- 1 large egg

### Directions

1. Preheat the oven to 425 F.
2. In a food processor pulse the flour, baking powder, salt, and sugar a couple of times to combine.
3. Add the butter and pulse 7-10 times until the butter is completely distributed. You shouldn't see any chunks of butter and the mixture should have a sandy texture. Transfer to a large mixing bowl.
4. In a small bowl, whisk to combine the milk and egg. Save 2 Tbsp of liquid mixture for the egg wash later, and pour the rest into the mixing bowl with the dry ingredients
5. Stir to combine with a spatula until a rough dough forms.
6. Transfer to a lightly floured countertop and knead about 10 times until the dough comes together into a relatively smooth ball. Take care not to knead too much, or the dough will be tougher and not rise as high.
7. Roll the dough about an inch thick and use a 2.5" cutter to cut about 7 circles. Re-roll the scraps and cut out another 2.
8. Place the scones onto a parchment or silicone mat lined baking sheet and brush the tops with the reserved egg wash.



## Worlds Best Meyer Lemon Curd!

Alton Brown Submitted by Margaret McCann

### Ingredients

- 5 egg yolks
- 1 cup sugar
- 4 Meyer Lemons, zested and juiced
- 1 stick of butter, cut into pats and chilled

### Directions

1. Add enough water to a medium saucepan to come about 1-inch up the side.
2. Bring to a simmer over medium-high heat.
3. Meanwhile, combine egg yolks and sugar in a medium size metal bowl and whisk until smooth, about 1 minute.
4. Measure lemon juice and if needed (I've never had to do this) add enough water to reach 1/3 cup.
5. Add juice and zest to egg mixture and whisk until smooth.
6. Once water reaches a simmer, reduce heat to low and place bowl on top of saucepan. (Your bowl should be large enough to fit on top of saucepan without touching the water.)
7. Whisk until thickened and mixture is pale yellow and coats the back of a spoon. (Between 8 and 16 minutes – it's a great arm workout!)
8. Remove promptly from heat once curd coats the back of spoon.
9. Stir in butter a piece at a time, allowing each addition to melt before adding the next.
10. Remove to a clean container and cover by laying a layer of plastic wrap directly on the surface of the curd.
11. Stays well in the refrigerator for up to two weeks.